



SLOW COOKER

Model CE2105SC

INSTRUCTION MANUAL

PLEASE SAVE THESE INSTRUCTIONS



Dear Valued Customer

Thank you for purchasing a *CASCADÉ* appliance.

We understand the importance of your purchasing decision, and appreciate your final choice to introduce this *CASCADÉ* product into your home.

Your *CASCADÉ* appliance is recognised as a quality product at an affordable price, and is proudly supported by our after sales service team. We encourage you and your friends to choose from the range of *CASCADÉ* appliances.

TECHNICAL INFORMATION

Please make sure that your house installation voltage corresponds to the voltage marked on the unit.

Mains supply: 230-240V ~ 50 Hz – AC only
Rated Power: 320Watts

SERVICE HELPLINE

In the unlikely event of failure or for product information please contact the below help lines during normal working hours.

New Zealand call 0800-898 580
Email: administration@orientalpacific.com
Australia call Toll Free 1-800-858011



BEFORE FIRST USE

Your *CASCADÉ* appliance has been packaged carefully to ensure the product reaches you in good condition. If the product has been damaged, dropped, has a malfunction in any way, or if the supply cord is damaged, immediately contact your retailer for replacement or repair.

Carefully unpack your *CASCADÉ* appliance. Make sure you do not discard any packaging material until all parts of the appliance have been found.

Wash the ceramic cooking bowl in warm soapy water. Carefully wipe the exterior of the appliance to remove any dust that may have accumulated. Dry with a dry towel. Do not use harsh abrasive cleaners. Remove any label or sticker.

WARNING! Do not immerse appliance base in water or any other liquids.

SAFETY AND INSTALLATION

Use and environment

Do not use outdoors. Do not leave in direct sunlight as this may damage the plastic. This appliance is for household use only, not commercial or industrial use. The power socket must be readily accessible so that the oven can be unplugged in an emergency.

Always use on a heat resistant flat stable surface away from any liquid carrying vessel such as sink or washbasin.

This appliance must be connected to a suitable 230-240V ~ 50Hz power supply.

Warning! Read all safety instructions before use.



OPERATION GUIDE

Place the inner bowl into the appliance and connect to the mains supply. Add ingredients before turning on.

For first time use

Place 8-10 cups of cold water into the ceramic bowl. Select high setting and cook for approximately 20-30 minutes. Turn slow cooker switch to 'off' position, disconnect from the power supply and allow water to cool down completely. Discard this water. Rinse ceramic bowl, dry and replace the ceramic bowl in slow cooker.

Note. The first time you use your slow cooker, there may be a small amount of smoke and smell. This is normal. It is due to a protective coating, placed on the heating elements, to protect the heating elements during shipping.

Selection settings.

LOW: For longer cooking times at a very low temperature.

HIGH: For shorter cooking times at a higher temperature. Food will cook in approximately half the time taken for 'Low' setting

AUTO: For cooking automatically with both high and low functions. The cooker will cook on high at first and then automatically switch to low setting after an initial period.

Warning! Slow cooker will operate until switched off either by switching the control switch to OFF and/or removing from the mains supply. There is no "Auto OFF" control device in this appliance. Do not overcook food. Monitor cooking.

SLOW COOKER COOKING GUIDE

Place food into slow cooker ceramic bowl and place into base and cover with the lid. Select desired cooking function.

Slow cooking will commence. Power on indicator will illuminate.

When cooking is completed, switch off and disconnect from the mains supply, remove ceramic bowl and serve. You may serve straight from the ceramic bowl.

Warning! After cooking, place the ceramic bowl on a heat resistant surface, as the bowl will be hot. Handle with care. Use oven gloves when hot to remove the bowl.

Warning! Do not subject the ceramic bowl to sudden changes of temperature, as it may crack. Do not put cold water into the bowl when it is hot, or boiling hot water into the bowl when it is cold.

Always cook with the lid on. Do not remove the lid often when cooking, as this will prolong the cooking time.

Do not overfill the ceramic bowl. Boiling liquids may overflow and cause personal injury or damage to the appliance or cooking area.

Always place vegetables into ceramic bowl first when cooking with meat, as these will take longer to cook than the meat.

Warning! Do not let the supply cord hang over the edge of any table or bench top, as young children may pull the appliance cord and cause scalding or other personal injury.

RECIPES

Cooking times may vary depending on quantities and food ingredients used.

Rice

Serves 6:

3 cups rice

6 cups water

½ teaspoon salt

Cook for 3-4 hours on high or 6-7 hours on low setting. Fluff rice with a fork before serving.

Chilli Con Carne

Serves 6:

2 large onions, peeled and chopped

2 - 3 cloves garlic, crushed (1 teaspoon crushed)

750 g lean minced beef

2 x 425 g cans tomatoes in juice, chopped

1 x 425 g can of red kidney beans

1 tablespoon Worcestershire sauce

Salt and freshly ground black pepper to taste

1 teaspoon chilli powder (more or less to your personal taste)

Place all ingredients into the slow cooker. Cover and cook on low for 7 hours (slightly more or less time will not affect the result).

Spoon into individual bowls - noodle bowls are ideal. Garnish with a dollop of sour cream, chopped tomato, avocado and parsley. Chilli can also be served over rice or noodles.

RECIPES (Continued)**Slow Cooker Chicken and Vegetables**

Serves 4:

- 1 chicken, cut into 6 or 8 pieces
- 2 potatoes, peeled and chopped
- 2 carrots, peeled and chopped
- 2 parsnips, peeled and chopped
- 2 small kumara, peeled and chopped
- 2 onions, peeled and chopped
- 250 g mushrooms
- ½ teaspoon salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon dried thyme
- ½ cup chopped parsley
- 6 - 8 cloves garlic, crushed (2 teaspoons)
- 6 cups chicken stock

Place all ingredients in slow cooker and turn it on. Cook on low for approx 7 hours

French Country Chicken with Apples and Cider

Serves 6:

All the alcohol is cooked off in this slow cooker method but apple juice can be substituted for cider.

- 2 tablespoons oil
- 12 pieces chicken - legs, drumsticks, breasts
- 1 large onion, peeled and chopped
- 3 cups apple cider or clear apple juice
- 3 cups chicken stock - this can be made up from stock powder
- 2 tablespoons grainy mustard
- ½ cup dried currants or sultanas
- Salt and freshly ground black pepper to taste
- ½ teaspoon dried thyme or mixed herbs
- 4 apples sliced into chunky wedges

RECIPES (Continued)

Heat the oil in a large fry pan and brown the chicken pieces all over. Drain on paper towels discarding any fat and place in the slow cooker with all the other ingredients.

Cover and cook on high for 3 - 4 hours or low for 6 - 8 hours. Serve with boiled small potatoes or rice and green vegetables or garden salad.

IMPORTANT SAFETY INSTRUCTIONS

When using electric appliances always observe safety regulations where applicable to reduce the risk of fire, electric shock and personal injury. Always check that the power supply corresponds to the voltage on the rating plate.

Supply

This appliance must be connected to a suitable 230-240V ~ 50Hz power supply. If using an extension cord, ensure that the extension cord is of a suitable 10amp power rating and of a suitable size. Fully uncoil any cord used as a coiled cord may overheat. It is not recommended to use other appliances on the same circuit as that supplying any critical appliance such as refrigerators, ovens or similar that may require constant electricity supply.

Supply cord and plug

Do not abuse or damage the power cord. Fully uncoil before use. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

IMPORTANT SAFETY INSTRUCTIONS (continued)**Children**

Caution. Keep out of reach of children. This appliance is not intended for use by young children or infirm persons. Young children must be supervised by a responsible person to ensure that they can operate the appliance safely. Young children should be supervised to ensure that they do not play with the appliance

WARNING: Only allow children to use the appliance without supervision when adequate instructions have been given so that the child is able to use the appliance in a safe way and understands the hazards of improper use.

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Use and environment

Do not use outdoors. Do not leave in direct sunlight as this may damage the plastic. This appliance is for household use only, not commercial or industrial use. The power socket must be readily accessible so that the oven can be unplugged in an emergency.

Damaged or dropped

Always inspect your appliance before use. Do not use this appliance if it has been damaged, dropped, left outdoors or dropped in water. Do not use if the door seals or door are damaged in any way. Return it to an authorised service dealer for examination and repair.

Water

Do not immerse in water or other liquids or use near washbasins or sinks. Ensure that the appliance does not get wet (water splashes etc.) and do not use it with wet hands.

Danger to children

Safely dispose of plastic bags and other components of the packaging. They may be potentially dangerous to children.

MAINTENANCE AND CLEANING

Regular maintenance of your appliance will keep it safe and in proper operational order.

When not in use or before cleaning, always disconnect the appliance from the mains supply.

Cleaning

Regularly clean the outside of the appliance with a soft damp cloth and dry it with a dry towel. Do not immerse in water. Do not use harsh solvents to clean the plastic.

Damage check

Always check that the appliance is in good working order. Check the power supply cord and plug regularly for cuts or damage.

Service

Do not attempt to service this appliance. If it is faulty in any way, contact the help line or return it to the retailer immediately.

Guarantee Card

This product is guaranteed against faulty materials and workmanship for a period of two years from the date of purchase. The obligation to the purchaser under this warranty is limited to servicing the unit and replacing defective parts when the product is returned freight prepaid to the retailer. This warranty becomes void if the product has been tampered with, damaged by accident, damaged in any other way by improper use or has been purchased second hand. All production orders have quality inspections. In the unlikely event of a deficiency, please contact the retailer from whom this product was purchased.

WARRANTY FOR APPLIANCES USED COMMERCIALY LIMITED TO 90 DAYS

Type of Appliance: _____

Model No.: _____ Purchase Date: _____

Product Purchased from _____

Name: _____

Address: _____

_____ Phone Number: _____

IMPORTANT!

Please **retain this warranty card** along with your purchase receipt. Please do not post to the retailer or importer. If service is required, both of these documents are to be returned with the appliance to your retailer, otherwise a fee may be charged.

For Technical Enquiries

New Zealand call 0800 898 580

Email administration@orientalpacific.com

Australia call Toll Free 1-800-858011